Witas

- Gravity **13.3 BLG**
- ABV **---**
- IBU **15**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(50.5%)*	81 %	4
Grain	Oats, Flaked	0.25 kg *(5.1%)*	80 %	2
Grain	Wheat, Flaked	2.2 kg *(44.4%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	5 min
Flavor	Kolendra	7 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Zacieranie:
  Pierwszy krok - płatki w 12.5L wody. Mieszamy, następnie dolewamy resztę zimnej wody.
  Trzeci krok - w 64 do negatywnej próby jodowej.
  Jul 7, 2016, 3:30 PM
- Filtracja:
  Delikatnie, powoli. Obłożyć fermentor kocem, dać 30 min na uleżenie.
  Jul 7, 2016, 3:30 PM